

# AU**S**TREAM™

Kitchen Ventilation Systems



*Designed for value, engineered for performance...*



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**“FSM has over 10 years experience with low velocity canopies,  
being an early innovator into Australia”**

*Australian owned. Excellence since 1976*



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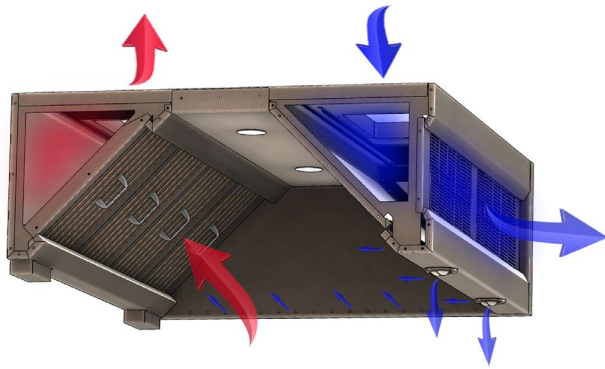
FSM has been trading in Australia since 1976 and has established a national reputation for providing high quality food service equipment to all sectors of the industry. We continue to innovate and lead the way in trends, with the **Austream** kitchen ventilation system being a new solution available to provide our customers with long term solutions that improve their productivity and the bottom line.

The FSM head office and manufacturing site is in Melbourne with additional offices in Sydney, Brisbane and Perth – which is the second manufacturing site for **Austream**, to ensure that we have our customers covered from the east to the west coast of Australia for timely deliveries.

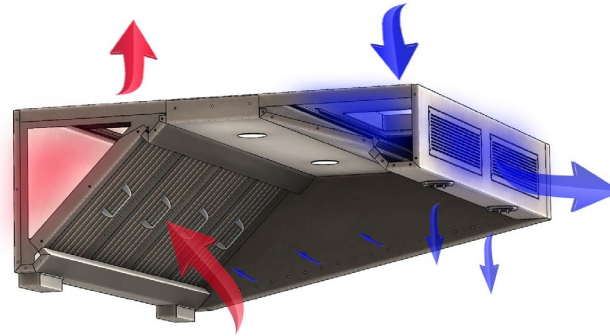
Our Sales Team have catering industry backgrounds in various forms, and over 10 years experience with kitchen ventilation systems in Australia. Terry Randall, the Managing Director for over twenty-five years, has a comprehensive knowledge of the food service industry, gained during his almost 40-year association with FSM. This is a knowledgeable team that you can trust for prompt, efficient and quality service.

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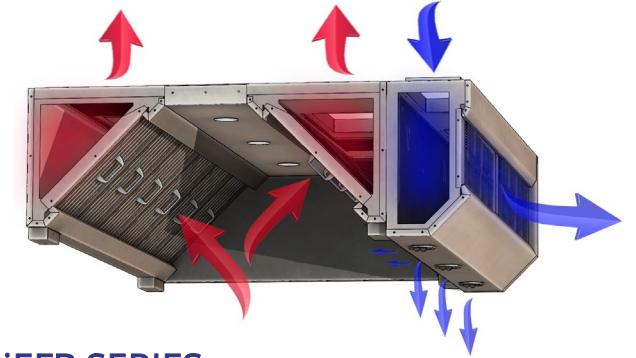
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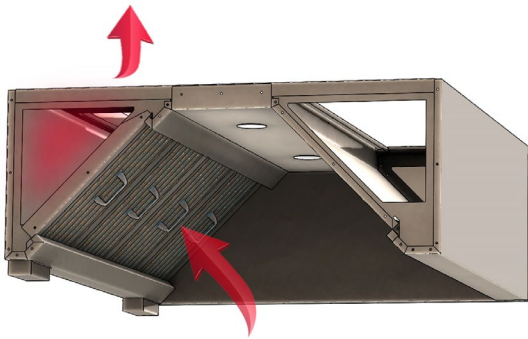
**i SERIES**  
INSPIRE WITH SUPPLY AIR



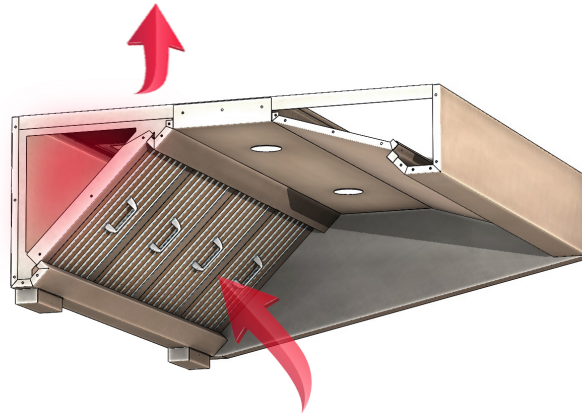
**iR SERIES**  
INSPIRE WITH REDUCED  
FRONT AND SUPPLY AIR



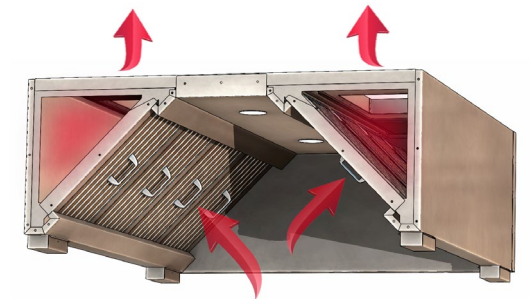
**iEFB SERIES**  
INSPIRE WITH DUAL EXTRACT  
AND SUPPLY AIR



**EO SERIES**  
EXTRACT ONLY

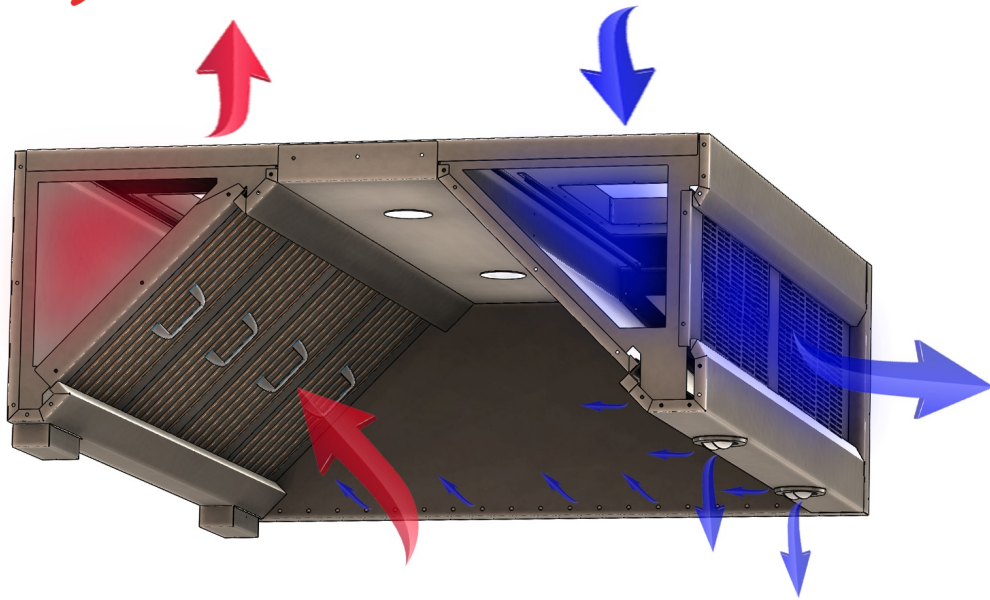


**EOR SERIES**  
EXTRACT ONLY REDUCED FRONT



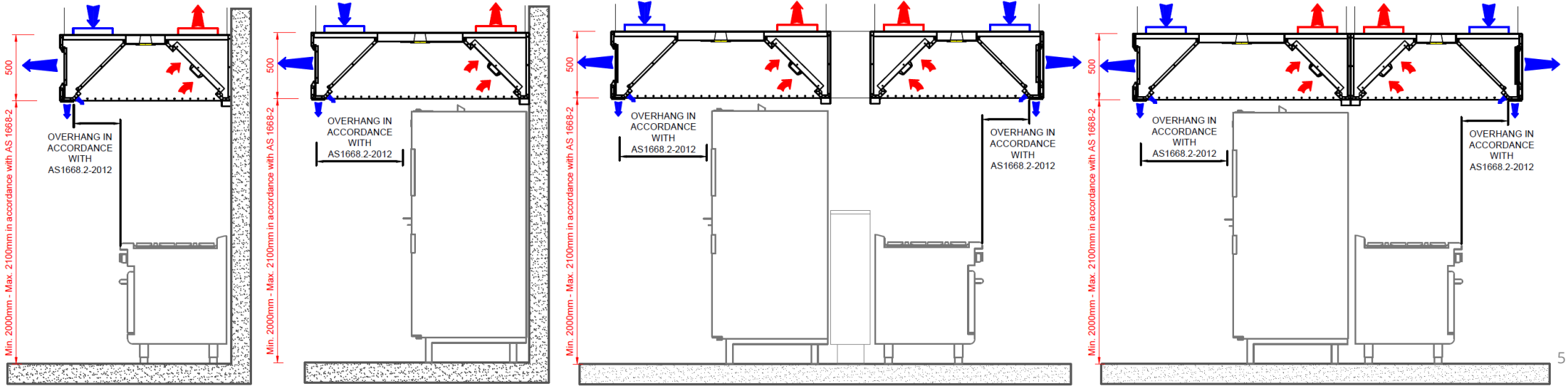
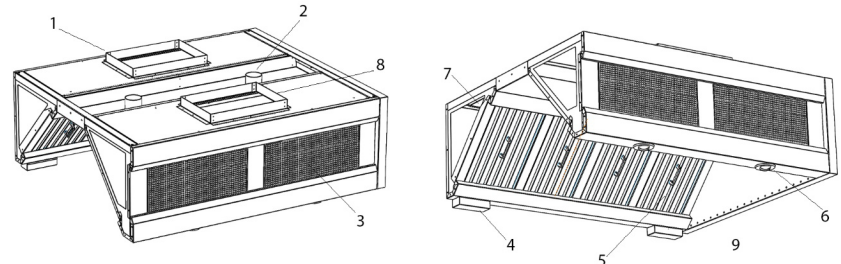
**EOFB SERIES**  
EXTRACT ONLY FRONT & BACK

# AUSTREAM™



- ## i SERIES - INSPIRE WITH SUPPLY AIR
- 30-50% reduction of air flow rates (versus conventional hoods)
  - Stainless steel chefs' coolers
  - LED downlights achieving 500 lux at working surface
  - External grease management system with grease drawer "full" indicator
  - Austream induction technology
  - Stainless steel grease separators
  - Full stainless-steel construction and easy to clean design
  - Lightweight monocoque chassis for structural integrity
  - Sliding plate dampers on extract and supply spigots
  - Condensation channel

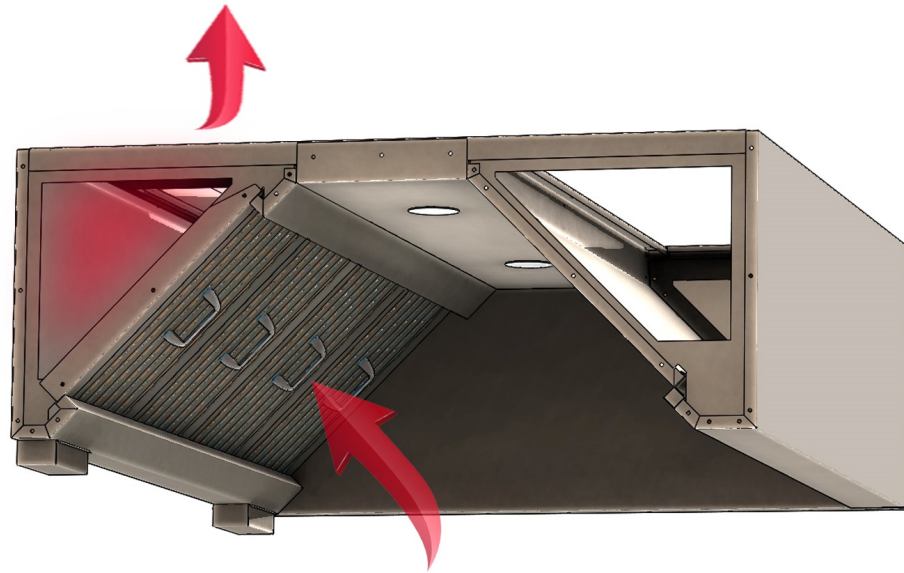
1. Exhaust Connection
2. LED Lighting
3. Perforated Make Up Air Panel
4. Grease Drawer
5. Grease Separator
6. Cooling Nozzle
7. Sliding Plate Damper
8. Return Air Connection
9. HoodMaster Induction Technology



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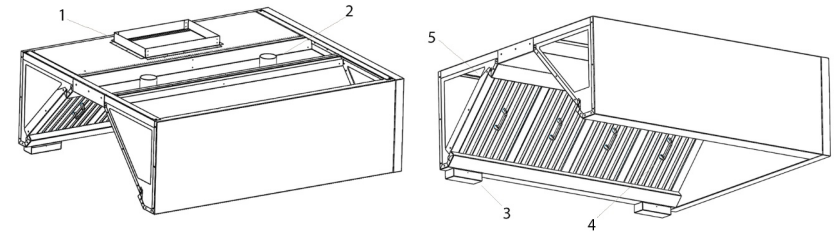
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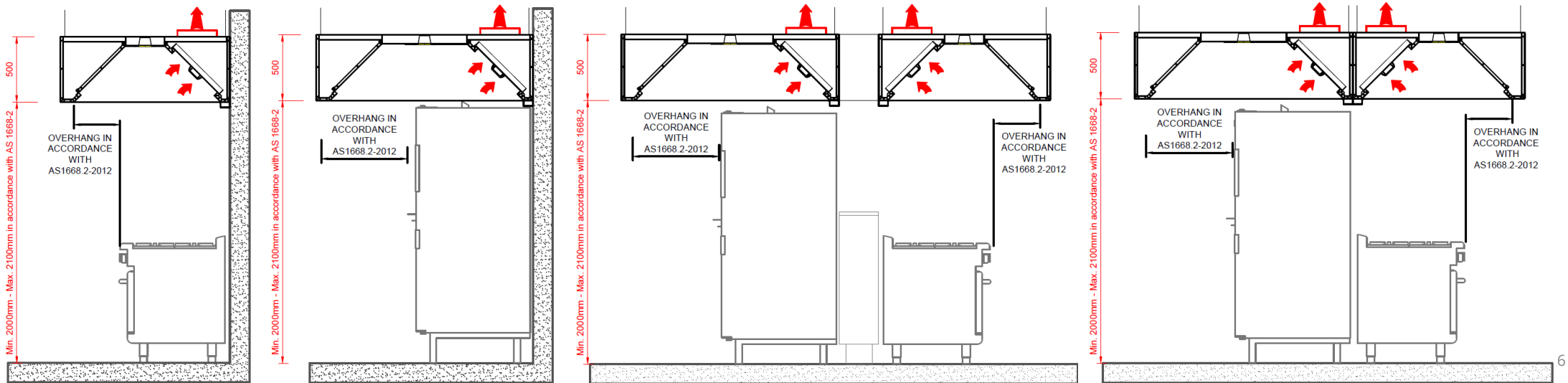


## EO SERIES - EXTRACT ONLY

- 30-50% reduction of air flow rates (versus conventional hoods)
- External grease management system with grease drawer "full" indicator
- LED downlights achieving 500 lux at working surface
- Stainless steel grease separators
- Full stainless-steel construction and easy to clean design
- Lightweight monocoque chassis for structural integrity
- Sliding plate dampers
- Condensation channel



1. Exhaust Connection
2. LED Lighting
3. Grease Drawer
4. Grease Separator
5. Sliding Plate Damper



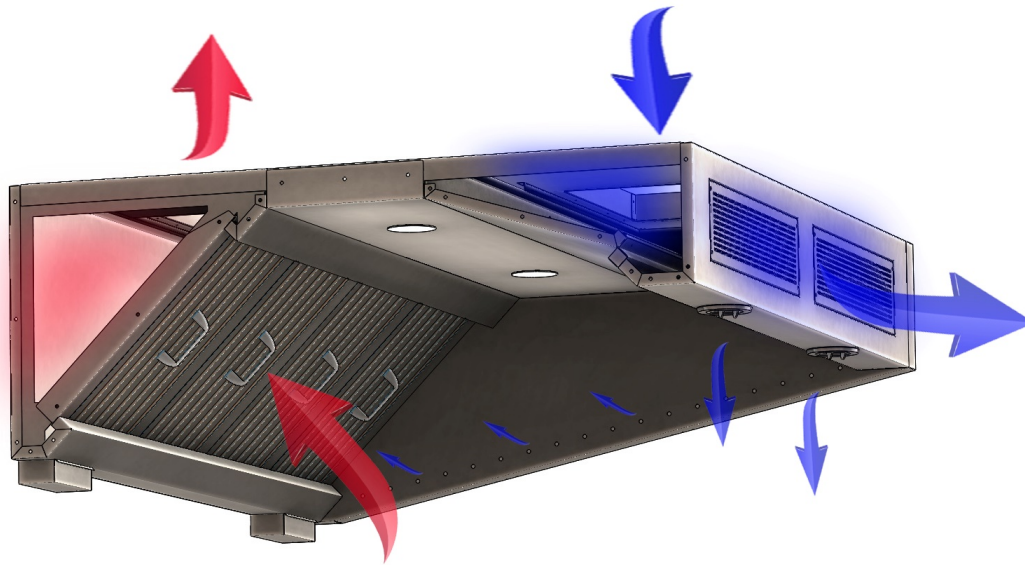
**FSM**

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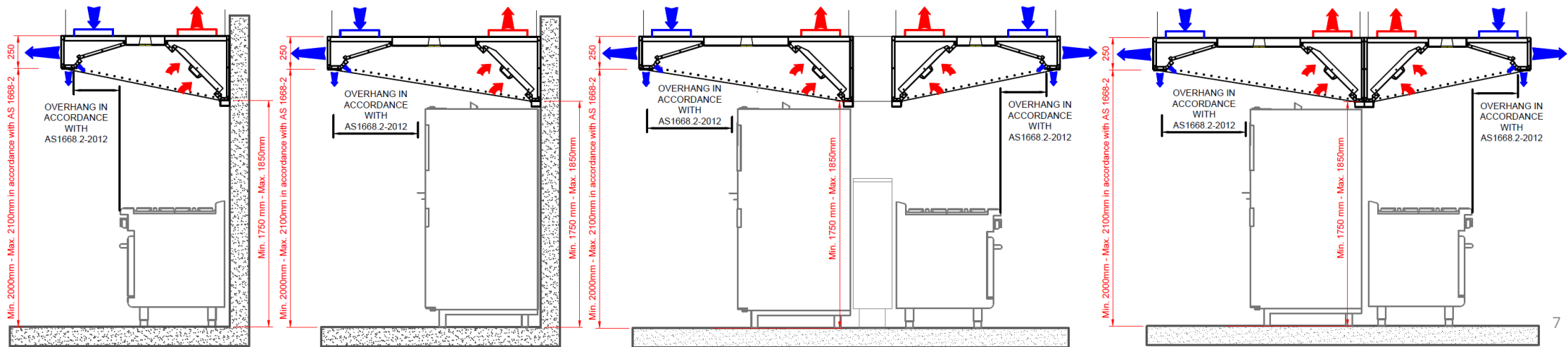
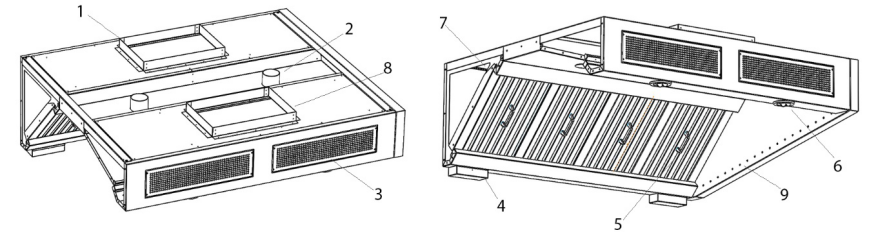
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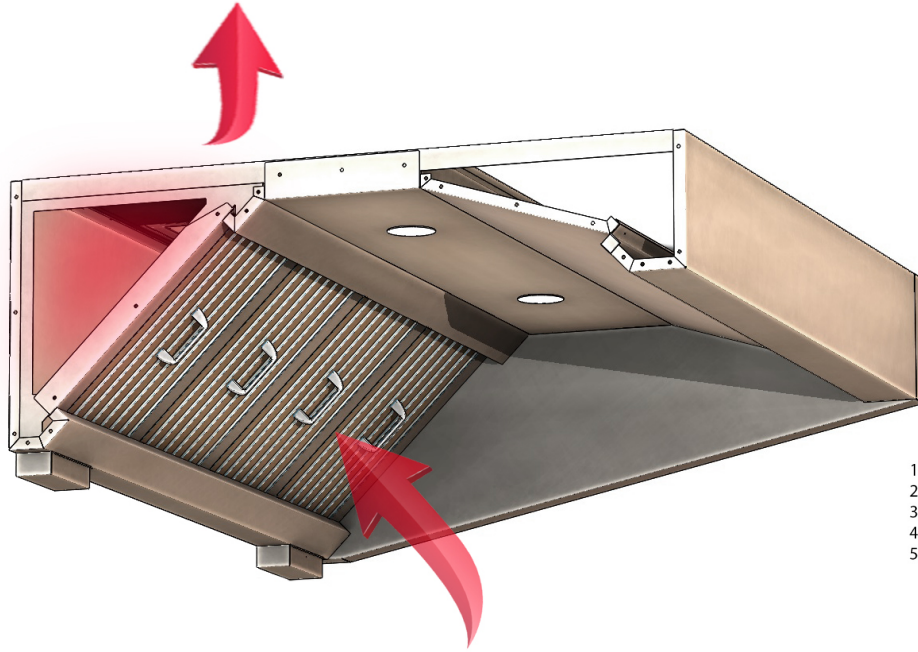
## IR SERIES- INSPIRE WITH REDUCED FRONT AND SUPPLY AIR

- Reduced height design can go into 2250mm High Ceilings
- Stainless steel chefs' coolers
- Austream induction technology
- Stainless-steel grease separators
- Full stainless-steel construction and easy to clean design
- Lightweight monocoque chassis for structural integrity
- LED downlights achieving 500 lux at working surface
- Sliding plate dampers on extract and supply spigots
- Condensation channel

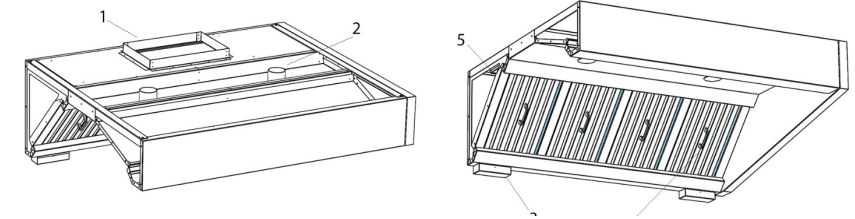


1. Exhaust Connection
2. LED Lighting
3. Perforated Make Up Air Panel
4. Grease Drawer
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7. Sliding Plate Damper
8. Return Air Connection
9. HoodMaster Induction Technology



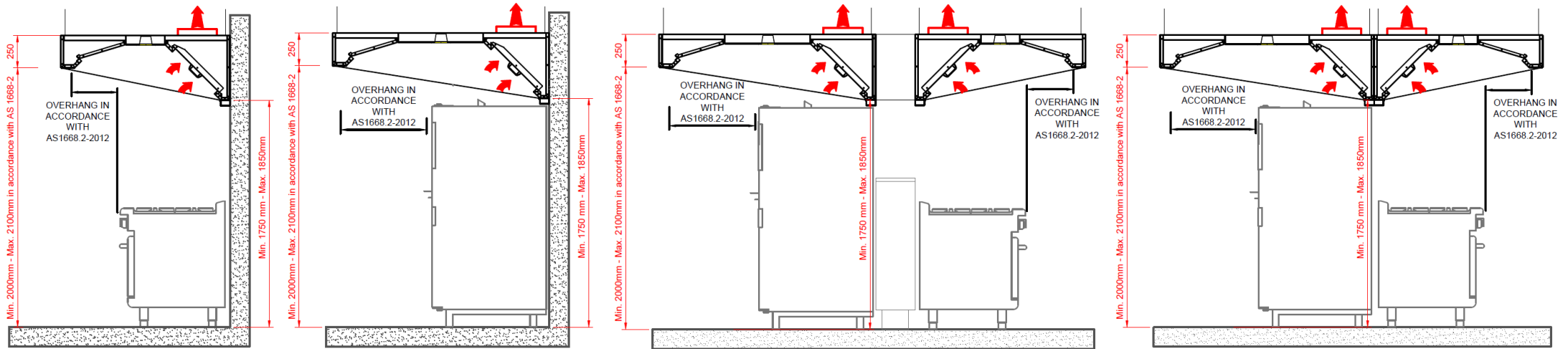


1. Exhaust Connection
2. LED Lighting
3. Grease Drawer
4. Grease Separator
5. Sliding Plate Damper

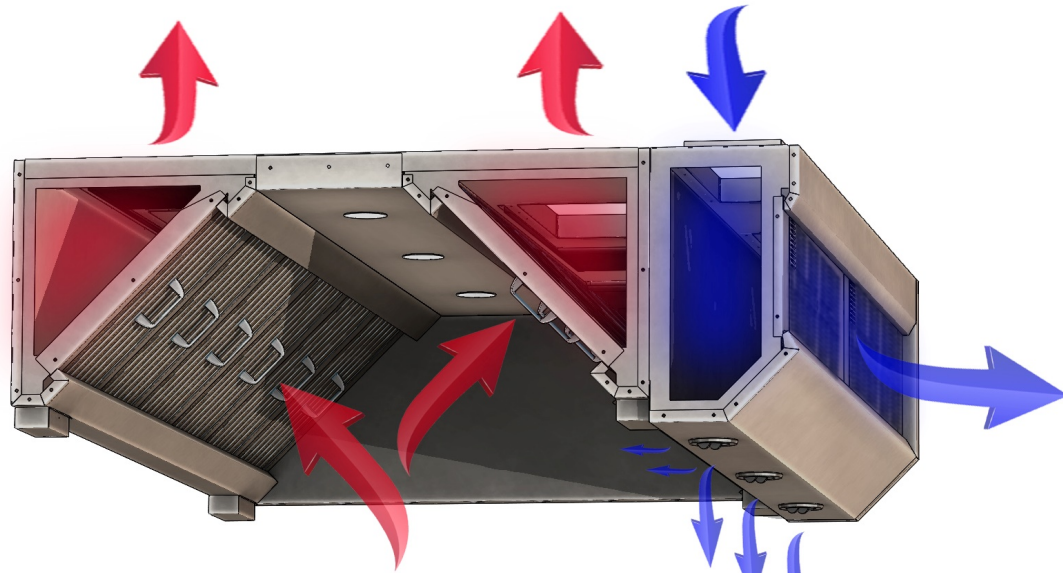


## EOR SERIES - EXTRACT ONLY REDUCED FRONT

- Reduced height design, can be installed with a 2250mm ceiling height
- Grease management system with grease drawer "full" indicator
- Stainless steel grease separators
- Full stainless-steel construction and easy to clean design
- Lightweight monocoque chassis for structural integrity
- LED downlights achieving 500 lux at working surface
- Sliding plate dampers
- Condensation channel



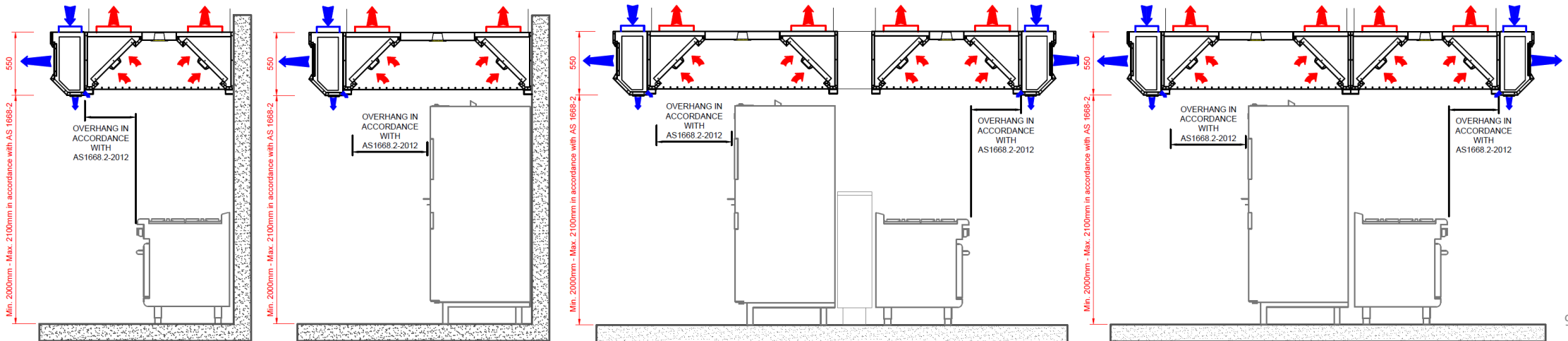
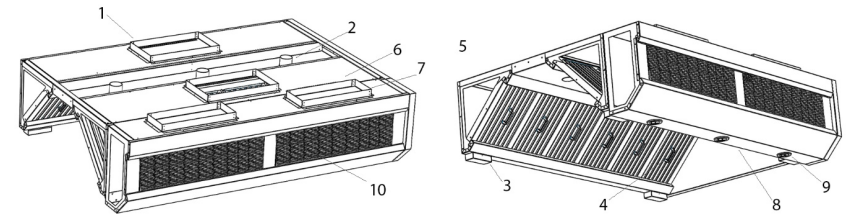


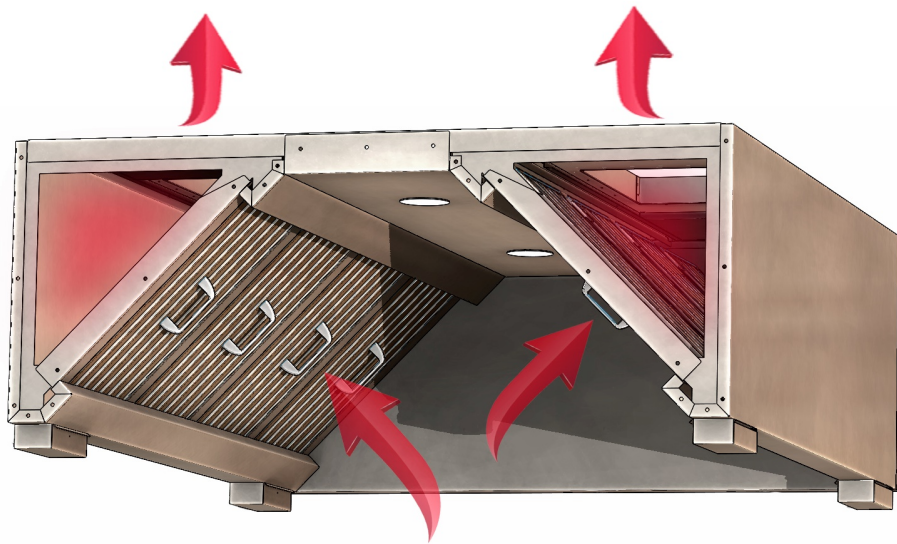


## IEFB SERIES – INSPIRE WITH DUAL EXTRACT AND SUPPLY AIR

- Peripheral filter placement ensures the most efficient method of capture and containment of acid fumes
- External grease management system with grease drawer “full” indicator
- Ideal for solid fuel and Asian style cooking (heavy duty)
- Stainless-steel grease separators
- Lightweight monocoque chassis for structural integrity
- LED downlights achieving 500 lux at working surface
- Sliding plate dampers on extract and supply spigots
- Stainless steel chefs’ coolers
- Austream induction technology

1. Exhaust Connection
2. LED Lighting
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6. Exhaust Connection
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9. Cooling Nozzle
10. Perforated Make Up Air Panel



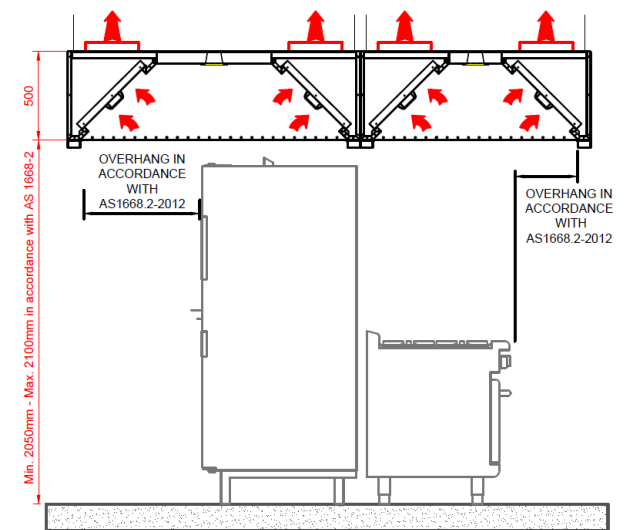
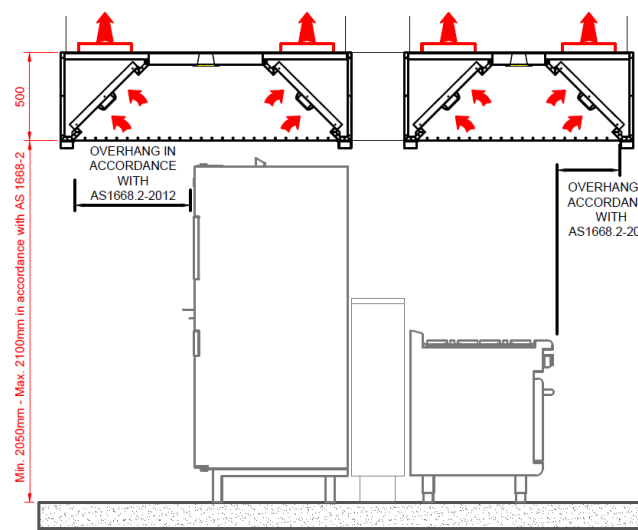
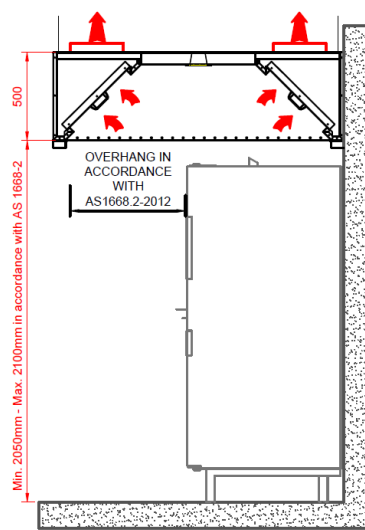
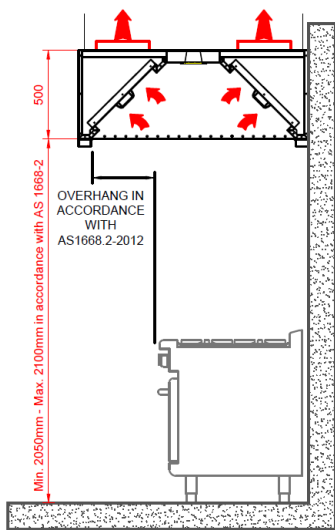
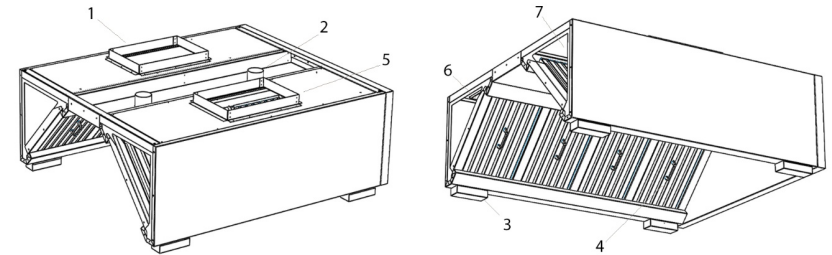


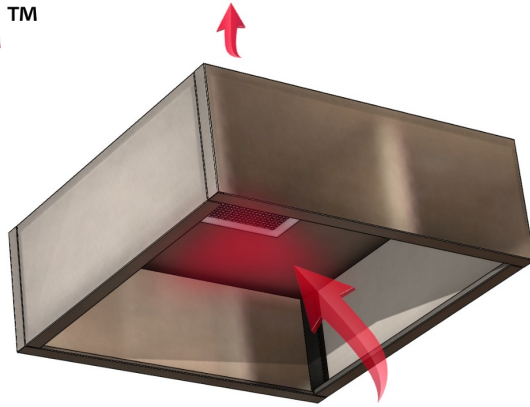
## EOFB SERIES - EXTRACT ONLY FRONT & BACK

- Peripheral filter placement ensures the most efficient method of capture and containment of acrid fumes
- External grease management system with grease drawer “full” indicator
- Ideal for solid fuel and Asian style cooking (heavy duty)
- Stainless-steel grease separators (front and back)
- Lightweight monocoque chassis for structural integrity
- LED downlights achieving 500 lux at working surface
- Sliding plate dampers

1. Exhaust Connection  
2. LED Lighting  
3. Grease Drawer  
4. Grease Separator  
5. Exhaust Connection

6. Sliding Plate Damper  
7. Sliding Plate Damper





## DISHWASHER HOOD SERIES

- Meets AS1668.2012 requirements
- Manufactured from T304 Stainless Steel
- Removes build up of condensation in dishwash areas, increasing wellbeing of staff
- Prevents damage to ceilings and walls
- Egg crate grille with spigot for connection by others

### Manufacturer Declaration of Conformity to AS1668.2 - 2012 Austream Kitchen Ventilation Systems

FSM is Australian owned and owns the registered name Austream; a low velocity commercial kitchen ventilation system. Austream is manufactured to the highest European specifications; The German standard VDI2052 and the British specification DW172. Austream is designed to DW172:2018 and meet the criteria of VDI2052:2017. These exhaust hoods are an engineered solution and as such have specific requirements to allow them to perform to their design and comply directly to Australian Building Code Part 3.8.5.0 (a).

Austream low velocity hoods meet and exceed the requirements of AS1668.2-2012. Section 3 clause 3.4.1, the standard states '*Alternative exhaust hood designs including proprietary designs may be used provided that it can be established that the performance of such hoods is at least equivalent to the hoods described in this section.*' VDI2052:2017 and DW172:2018 are widely adopted and used throughout Australia and both exceed the requirements of the AS1668.2-2012 standard and this can be proven through existing installations in Australia.

# AU**STREAM**™



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